



PATENT ABSTRACTS OF JAPAN

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(21) Application number:	59177508	(71) Applicant: MASHIKO CHIYOURI GIJUTSU KENKYUSHO:KK
(22) Date of filing:	28 . 08 . 84	(72) Inventor: MASUKO CHUJO

(54) MILKY SEASONING

(57) Abstract:

PURPOSE: To obtain milky seasoning not to coagulate during cooking, by adding a protective colloid substance to a milky substance such as milk, cream, etc.

CONSTITUTION: A milky substance such as milk,

defatted milk, concentrated milk, cream, etc. containing an extract of a food ingredient selected from fish and shellfish, Crustacea, meat, vegetable, fruit, seed fruit, and spice is blended with about 0.1W6wt% protective colloid substance such as guar gum, carrageenan gum, corn starch, etc.

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